

*National Conservation Training Center  
Catering Services Guide*

**RECEPTIONS**

**Open Bar** (Domestic Beer & House Wine) *\$5.00 per person* for 1 hour, *\$3.00 for every hour after.*  
**Open Bar** (Imported Beer & Select Wines) *\$8.00 per person* for 1 hour, *\$4.00 for every hour after.*  
**Cash Bar** *\$75.00 total* for 1 hour, *\$150.00 total* for 2 hours.

**Hors d'oeuvre Selections** *\$5.00 per person includes a choice of 3 listed below.*

Mini Quiche	Vegetable Crudite	Mini Reubens	
Spanikopita	Domestic Cheese Platter	Chicken Sate	Goat Cheese Croutons
Stuffed Mushrooms	Mini Crab Balls	Baked Brie w/ Sauce	Sausage En Crouste
Franks in Blanket	Mini Egg Rolls	Cocktail Pizza Bagels	Seasonal Cut Fruit

**Hors D'OEUUVRE Selections** (Continued) *\$8.00 per person includes a choice of 3 listed below.*

Salmon & Dill in Puff Pastry	Petite Lamb Chops w/ Mint Sauce	Shrimp Cocktail
Oysters Rockefeller	Cajun Shrimp & Sausage Brochette	Mini Beef Wellington=s
Coconut Battered Shrimp	Smoked Mussels	Smoked Scallops

**GRADUATION DINNERS**

- Regular dinner from the standard menu & serverly area with a reserved section of the dining room.  
*Meal Plan Participants NO EXTRA CHARGE*  
*Non-Meal Plan Guest \$16.00 Per person*
- Regular dinner from the standard menu & serverly area with reserved seating, then coffee and dessert served or set as a buffet in the social center.  
*Meal Plan Participants \$150.00 Total for up to 100 guest.*  
*Non Meal Plan Guest \$ 10.00 Per Person*
- Special Buffet dinner in the dining room with reserved seating, selected menu of beef, chicken, fish or vegetarian.  
*Meal Plan Participants \$ 7.00 Per person above per diem*  
*Non Meal Plan Guest \$23.00 per person*
- Special Sit down Dinner with table service, selected menu of beef, chicken, fish or vegetarian.  
*Meal Plan Participants \$15.00 Per person above per diem.*  
*Non Meal Plan Guest \$31.00 per person*

**MENU SELECTIONS**

<b><i>BEEF</i></b>	<b><i>POULTRY</i></b>	<b><i>SEAFOOD</i></b>	<b><i>VEGETARIAN</i></b>
Roasted Prime Rib au Jus	Chicken Marsala	Crusted Salmon Filet	Grilled Portabello's w/ Greens
Sliced Roasted Sirloin	Stuffed Chicken Breast	Braised Swordfish	Vegetable Chimichanga
Petite Filet Mignon	Honey Orange Roasted Chicken	Baked Brook Trout	Zucchini & Yellow Squash Sauté

**MENU SELECTIONS (continued)**

<b><i>PASTA</i></b>	<b><i>OTHER</i></b>
Seafood Lasagna	Veal Osso Bucco
Pasta w/ Smoked Salmon	Center Cut Stuffed Pork Chop
Baked Manicotti	Pinenut Crusted Lamb Chops

- No more than 2 entrees can be offered and groups must provide guest counts 1 week prior to dinner to allow for purchasing.

- All dinner selections include salad, starch and a vegetable du jour as appropriate to accompany the meal.
- Final guest counts are due 24 hours prior to scheduled event, groups will be charged for the final count provided.
- Menu selections listed above are suggestions, special request may also be considered, and market prices on seafood may effect pricing at the time of the event, so please ask for current quotes when booking events.

**PICNIC'S & BBQ'S**     *Picnic's & BBQ's are seasonal events offered from May through September each year.*

- **Patio cook out** with burgers, hot dogs and chicken.  
*Meal Plan Participants \$ 3.50 Per person above per diem*  
*Non Meal Plan Guest                      \$16.00 Per person*
- **Patio cook out** with steak, ribs, chicken or special menu request.  
*Meal Plan Participants \$ 7.00 Per person above per diem*  
*Non Meal Plan Guest                      \$23.00 Per person*
- **Field Picnic** with burgers, hot dogs and chicken.  
*Meal Plan Participants \$ 9.00 Per person above per diem*  
*Non Meal Plan Guest                      \$25.00 Per person*
- **Field Picnic** with steak, ribs, chicken or special menu request.  
*Meal Plan Participants \$15.00 Per person above per diem*  
*Non Meal Plan Guest                      \$31.00 Per person*
- All picnics include side salads, chips, soft drinks, coffee and dessert.
- If groups desire beer and wine, this must be ordered separately from the food.
- These events are scheduled for normal dinner hours 5:30 PM B 7:30 PM, additional charges will be added for events that go beyond this schedule.

**THEME MEALS & OTHER SPECIAL REQUEST:**

Texas BBQ	Mexican Fiesta	Oriental Express	Sundae Bar
Nifty Fifty Special	Worlds Fare Day	Deli Delight	Octoberfest
Caribbean Fun Day	Mardi Gras Celebration	Pizza Party	Sports & Fitness Theme

- Decorations, props, flowers and other rental equipment such as chairs, special linens and room dividers will be billed to the group ordering the event.
- During the warmer months break service may be scheduled outdoors, additional charges may be added based on group size and location they would like the break set up.
- Cost for Special Theme Meals will be taken, based on decor, menu and number of guests.